Visit HolidayAle.com on your phone for real time updates on beer locations & special tappings
2 Towns Ciderhouse | Corvallis, OR | 2TownsCiderhouse.com
Bourbon Barrel Nice & Naughty | Imperial Cider | 11% ABV
This specialty cider is fermented with dark Meadowfoam honey and aged in bourbon barrels with whole nutmeg, clove and cinnamon sticks for 12 months. Crammed full of cheerful winter spices that mingle with the wood and sweet bourbon aromas, this cider is sure to warm up your cold winter nights. 3/8 TICKETS

54°40' Brewing Co. | Washougal, WA | 54-40Brewing.com
Restoration Bock | Dopplebock | 7.5% ABV
54-40 Brewing crafted this German style dopplebock in collaboration with the Columbia Gorge Refuge Stewards to raise awareness of the preservation and restoration efforts for native species of Steigerwald Lake National Wildlife Refuge, next door to the brewery in Washougal, Wash. Restoration Bock drinks smooth with a rich and warming sweetness and a toffee-like finish. 1/4 TICKETS

Ancestry Brewing Co. | Tualatin, OR | AncestryBrewing.com
Horchata Winter Stout | Spiced Stout | 8% ABV
This rich, smooth winter stout features cinnamon, vanilla bean, nutmeg, and lactose sugar to balance and spice the roast and chocolate malts from a classic oatmeal stout recipe. 1/4 TICKETS

Anthem Cider | Salem, OR | AnthemCider.com
Crammed 11 Cookies into the VCR | Unfiltered Cider | 6% ABV
Inspired by Belgian white ales, Honeycrisp Cider uses Northwest grown apples freshly pressed and fermented with Belgian wit ale yeast, then master blended with fresh pressed Newtown Pippin juice and finished with an array of holiday spices, including cinnamon, clove and coriander. The result is a semi-dry and hazy unfiltered cider with fresh tropical fruit aromas, a smooth sweet tart balance, and prominent notes of banana. 1/4 TICKETS

Base Camp Brewing Co. | Portland, OR | BaseCampBrewingCo.com
Barrel Aged Imperial S’more Stout | Bourbon Barrel Aged Imperial Stout | 11.1% ABV
Base Camp knocked out this imperial strength version of its S’more Stout especially for the Holiday Ale Festival. A stint in Burnside bourbon barrels adds vanilla, oak, and dark sugar notes to this decadent winter sipper. 2/6 TICKETS

Bear Republic Brewing Co. | Cloverdale, CA | BearRepublic.com
Olive the Other Reindeer | Dark Sour | 7.5% ABV
Upon learning the sad and lonely story of Santa’s underappreciated steed, Olive the Other Reindeer, the Bear Republic team called barrel whisperer Preston Weesner to see if they could find any hidden treasures hidden amongst their cooperage. Lo and behold, the quest turned up barrel aged stout, foeder aged strong stock ale, peach and apricot kissed spontaneously fermented wheat beer, and fig enhanced Big Bear. This is Olive the Other Reindeer’s winter to shine. 1/4 TICKETS
Burnside Brewing Co. | Portland, OR | BurnsideBrewingCo.com
Owd Cappy Mac | Whiskey Barrel Aged Wee Heavy | 9.6% ABV
A full-bodied fireside companion chockablock with caramel, toffee, dried fruit, and warming spirits. 1/4 TICKETS

Caldera Brewing Co. | Ashland, OR | CalderaBrewing.com
Caldera Pink Peppercorn, Lavender & Chocolate Imperial Stout | 8.8% ABV
Caldera made a pink peppercorn, lavender and chocolate imperial stout. The pink peppercorns add a hint of fruitiness, complemented by the lavender and chocolate, to make a very complex, black as night imperial stout. 1/4 TICKETS

Cider Riot! | Portland, OR | CiderRiot.com
Winter Orchard Imperial Cider | Barrel Aged Cider | 8.5% ABV
Aged in rum, gin, tequila, and apple brandy barrels, this is a warming fruity dry cider with notes of marshmallow, toffee, peppercorns, oaky tannin, and stonefruit. Harry Masters Jersey and Dabinett bittersweet English cider apples form the backbone of this hearty cider that's perfect for celebrating the wassailing season. Visit the Cider Riot! pub just off East Burnside and try this mulled for an extra special holiday treat. 2/8 TICKETS

Collaborator | Portland, OR | OregonBrewCrew.org/Collaborator
Moore Holiday Ale | Aged Imperial Bohemian Pilsner | 7.6% ABV
Brewed in the Innovation Brewery at Widmer Bros. Brewing and following old world traditions, this beer was cold aged over six months, and the aging has brought a little temperance to this bold pilsner. The crisp hops have mellowed slightly, giving way to the rich malts that make this imperial version of a refreshing summer sipper a little extra something to get you through the fest. 1/4 TICKETS

Crooked Stave Artisan Beer Project | Denver, CO | CrookedStave.com
5 Golden Rings | Barrel Aged Golden Sour Ale | 5.5% ABV
In celebration of the Holiday Ale Festival, Crooked Stave collaborated with Blender Preston Weesner to create a specialty blend in five hand selected white wine barrels. The addition of mulberries, candied ginger, California orange peel, and Muscat raisins offers the perfect balance to the oak characteristics from the barrels. 1/4 TICKETS

Defeat River Brewery | Reedsport, OR | DefeatRiverBrewery.com
Firry Sweater | Experimental Ale | 5.8% ABV
Inspired by a hot toddy made on the brewmasters' backpacking trip, this adventurous holiday stout was brewed using only freshly harvested Douglas fir tips in the boil. Oregon malts from Mecca Grade Estate along with Carafa lend flavors of rich chocolate and espresso, giving way to a cheerful burst of lemon-grass, rosemary, cinnamon, and allspice, and finishing with aromas of nutmeg and cinnamon. Christmastime in a glass! 2/6 TICKETS
Deluxe Brewing | Albany, OR | DeluxeBrewing.com
Bock The Holidays! | Pilsenbock | 10.5% ABV
Deluxe Brewing introduces this barrel aged pilsenbock, an extremely strong pilsner aged in whiskey barrels. The finest malts along with Santiam and Liberty hops were used to create this unique style of pilsner. It's time to Bock the Holidays! 2/8 TICKETS

Depoe Bay Brewing Co. | Depoe Bay, OR | TheHorn.pub
Hakari nui pia | Wheat IPA | 7% ABV
This juicy wheat IPA has a touch of hop spice and a lot of body. It's perfect for the winter nights when the hot apple cider or egg nog just isn't cutting it. 1/4 TICKETS

Drake’s Brewing Co. | San Leandro, CA | DrinkDrakes.com
Vin-Drak | Wine Grape Fermented Imperial Stout | 9% ABV
Drake’s took its Drakonic Imperial Stout and fermented it on Grenache grape skins with a blend of wild yeast and lactic bacteria to turn this malty monster into a completely new creature. Initial fermentation was in a stainless tank, then transferred into Zinfandel and Petit Syrah barrels, and left to condition for eight months. The final blend is a mixture of vinous grape and tart raspberry with a pleasant dark chocolate and tobacco-like malt profile. This beer walks the line between a glass of wine, an imperial stout, and a Flemish red. 1/4 TICKETS

Drinking Horse Brewing Co. | Clackamas, OR | DrinkingHorseBeer.com
Jack Horner's Imperial Porter | Imperial Porter | 10% ABV
Strong and dark with hints of plum and vanilla, this beer was blended with a Pinot Noir barrel aged porter and fortified with lots of holiday cheer. If you have been a good boy or girl this year, you are in for a treat! 1/4 TICKETS

Ecliptic Brewing | Portland, OR | EclipticBrewing.com
Cosmic Bog Sauce | Sour Brown Ale | 6% ABV
Cosmic Bog Sauce is a medium-bodied dark sour ale fermented with cranberries and blood orange. Caramel and rye malt bring out flavors of toasted grain and stone fruit that are highlighted by Mandarina and Citra hops in this easy drinking, out of the ordinary holiday beer. 1/4 TICKETS

Eel River Brewing Co. | Fortuna, CA | EelRiverBrewing.com
Conspiracy of Ravens | Chocolate Coconut Bourbon Barrel Aged Imperial Oatmeal/Milk Stout | 10.5% ABV
With German chocolate cake in mind, this beer started its life as an imperial oatmeal/milk stout. It was then aged on high quality cocoa nibs, bourbon vanilla beans, and toasted coconut, and then blended with Eel River’s Ravens Eye Imperial Stout that was aged six months in bourbon barrels. 1/4 TICKETS
Falling Sky Brewing | Eugene, OR | FallingSkyBrewing.com
There Gose the Bussmann | Cranberry Juniper Gose | 4.6% ABV
Featuring Oregon cranberries from Bussmann Farms, this Gose contains sea salt and a blend of juniper and coriander, making for a holiday delicacy. 1/4 TICKETS

Finnriver Farm & Cidery | Chimacum, WA | Finnriver.com
Finnriver Disco Peach Cider | Sour Fruit and Spice Cider | 6.5% ABV
Originating from a select blend of heirloom organic Washington apples with a Belgian ale ferment, this gently soured and slightly funky lambic style cider is farmcrafted with love and good cheer. The addition of organic, white donut peaches from Tonnemaker Farm adds a touch of sweetness and a juicy brightness, complemented by select organic spices including cardamom, coriander, black pepper, and cumin, which is sure to put some boogie in your step. 3/8 TICKETS

Firestone Walker Brewing Co. | Paso Robles, CA | FirestoneBeer.com
Winter Merlin | Bourbon Barrel Aged Oatmeal Stout | 6% ABV
Winter Merlin is a twist on an old favorite, Firestone Walker's Velvet Merlin Oatmeal Stout. The beer was partially aged in bourbon barrels, contributing additional depth and complexity, then blended with Mocha Merlin, a cocoa nib and coffee infused oatmeal stout. 2/6 TICKETS

Fort George Brewery | Astoria, OR | FortGeorgBrewery.com
Breaking the Mulled | Barrel Aged Spiced Strong Ale | 10.5% ABV
Aged in Pinot Noir barrels with a merry amount of mulling spices and orange zest, this strong ale will punch you in the mouth with holiday cheer. 3/8 TICKETS

Fremont Brewing | Seattle, WA | FremontBrewing.com
Winter Fuego | Imperial Winter Ale | 8% ABV
Fremont infused its Winter Ale with cacao nibs, cinnamon, and vanilla bean to wrap you in a warm, gentle embrace during this year's Holiday Ale Fest...Because Beer Matters! 2/6 TICKETS

Gigantic Brewing | Portland, OR | GiganticBrewing.com
The Cat Ate My Stash & Pissed On The Christmas Tree | IPA | 7.5% ABV
Inspired by the enigmatic John Mallett of Bell's Brewery, this festive IPA is loaded with the dankest, sticky, drippy, and piney hops the Gigantic brewers could get their hands on. 1/4 TICKETS

Gilgamesh Brewing | Salem, OR | GilgameshBrewing.com
Charlie Bruin | Oud Bruin | 8.3% ABV
This Belgian inspired imperial brown ale was aged in freshly emptied Pinot Port barrels from Willamette Valley Vineyards. Gilgamesh Campus estate-grown Desert King figs were added to the barrels to enhance the noticeable fig flavor. The rich toffee and molasses notes are complemented by a touch of tartness, imparted by the refermentation of the figs in the barrels. 2/6 TICKETS
Golden Valley Brewery | McMinnville, OR | GoldenValleyBrewery.com
Tickle my Dickel | Whiskey Barrel Aged Old Ale | 8.5% ABV
This tawny old ale was brewed from Gambrinus ESB malt with additions of crystal malt, chocolate malt, torrified wheat, raw sugar, and molasses. It was hopped in the kettle with Nugget, Willamette, and Golding hops. Fifteen months aging in first use George Dickel barrels imparted a big toasted oak and whiskey character. Feeling ticklish? 1/4 TICKETS

Hopworks Urban Brewery | Portland, OR | HopworksBeer.com
Yule Only Live Once | Imperial Dessert Beer | 13% ABV
A liquid interpretation of Panettone Italian Christmas cake, this strong ale is creamy and rich from lactose and contains a plethora of cherries, apricots, prunes, raisins, and lemon zest. Enjoy the decadent flavors of vanilla, toffee, sugar plums, dark fruit, and sweet cake. 1/4 TICKETS

Kells Brewery | Portland, OR | KellsBrewery.com
The Selfish Giant | Bourbon Barrel Aged Irish Stout with Cherries | 5% ABV
Kells took its original Irish stout, and aged it four months in bourbon barrels with Montmorency cherries. This rich, dark stout features a chocolaty profile that’s complemented by the sweetness of the cherries. Side effects may include excessive jolliness, quick growth of a long white beard, and an instant love of the Holiday Ale Festival! 1/4 TICKETS

Lagunitas Brewing Co. | Petaluma, CA | Lagunitas.com
Gin Barrel Aged Aunt Sally | Barrel Aged Blend | 7.5% ABV
Lagunitas took its smooth and hoppy Aunt Sally sour, then barrel aged it with a number of unique ingredients. Featuring a nice, spicy nose, rounded out by juniper and lemon/lime citrus with a bracing limey tartness, this beer is inspired by the classic gin and tonic. 2/6 TICKETS

Logsdon Farmhouse Ales | Hood River, OR | FarmhouseBeer.com
Gnome For the Holidays | Bourbon Barrel Aged Belgian Strong Dark with Cocoa Nibs | 10.7% ABV
The brewery decided to barrel down this year's Cheers to Belgian Beers entry. Its original Belgian Strong Dark, brewed with Imperial's organic Gnome yeast strain, was moved to Heaven Hill bourbon barrels for eight months, with an addition of organic Belgian cocoa nibs for the last couple weeks. 2/6 TICKETS

Lompoc Brewing | Lompoc, OR | LompocBrewing.com
Top Shelf, Old Sport | Belgian Dubbel | 7% ABV
One sip of this rich, malty Belgian style Dubbel and you'll find yourself transported to a Corinthian leather chair by a fireplace, perhaps discussing the day's business with your fellow club members. Relax and enjoy strong notes of caramel, raisins, prunes, dates, and oak. Aged for eight months in Maryhill Winery Cabernet Sauvignon, the complex and robust yet delicate flavors of this ale compel you to take a sip, then nod and proclaim to your nearest chum, "Top shelf, old sport!" 1/4 TICKETS
Migration Brewing | Portland, OR | MigrationBrewing.com
Hazy Holidays Lager | Imperial Pilsner | 7.2% ABV
Unfiltered like some relatives, yet not so bitter as to not be invited back. This lager is brewed with Liberty, Meridian, and Galaxy hops for bursting tropical fruit, and plentiful notes of citrus to complement a medium body. Raise a glass with family and friends! 1/4 TICKETS

Modern Times Beer | San Diego, CA | ModernTimesBeer.com
Black House Vanilla Macadamia Nut Latte | Oatmeal Coffee Stout with Vanilla and Macadamia Nuts | 5.8% ABV
Modern Times took its beloved Black House oatmeal coffee stout and packed it to the gills with macadamia nuts and vanilla. The result is a decadent symphony of macadamia nut and coffee laced with luscious notes of vanilla. It's a stunning display of liquid elegance, best enjoyed while wearing your sauciest smoking jacket. 2/6 TICKETS

Montavilla Brew Works | Portland, OR | MontavillaBrew.com
Severe Concussion IPA | Triple IPA | 9.5% ABV
It's all about the hops! This triple IPA features tons of classic "C" hop flavor, balanced with an appropriately dry finish. It was dry hopped with Mosaics for a dank herb/mango/pine/sweet berry explosion that dominates the aroma. Severe Concussion is the third offering in Montavilla Brew Works' "Concussion IPA" series. 2/6 TICKETS

Natian Brewery | Portland, OR | NatianBrewery.com
Old Grogham | Wood Aged IPA | 8.5% ABV
What was originally called a "Winter IPA" when the brewery first released this at the 2010 Holiday Ale Festival, has been ramped up from the nano recipe to accommodate the current 10 barrel system. A dark amber malt color, rich mouthfeel, and heavily hopped profile provide the base for the rum soaked Oregon oak chips that add flavor notes of caramel and vanilla to complement the bitterness. 1/4 TICKETS

Nectar Creek | Corvallis, OR | NectarCreek.com
Top Bar | Coffee Session Mead | 6.9% ABV
Top Bar was created by fermenting raw wildflower honey with the addition of fresh locally roasted coffee beans and bourbon cured oak chips to create an amazing clean coffee aroma and light refreshing finish. 2/6 TICKETS

Ninkasi Brewing Co. | Eugene, OR | NinkasiBrewing.com
Hips Don't Lie | Belgian Style Pale Ale with Rose Hips and White Peppercorns | 5.4% ABV
Ninkasi brewed this Belgian style pale ale using a high gravity Belgian yeast that was hopped and dry hopped with Simcoe, Citra, and Mosaic hops. Rose hips and white peppercorns were added to create a bright, estery, full flavored treat with fresh floral and citrus notes. 1/4 TICKETS
Florgia Borgia | Chocolate Milk Stout with Orange and Coffee | 6.5% ABV
Inspired by the famous coffee house drink, Oakshire's brewers concocted an oatmeal stout brewed with lactose (milk sugar), cocoa nibs, and chocolate buttons. The beer was then conditioned on sweet and bitter orange peel and real oranges, before being finished with locally roasted coffee. The result is a complex and deliciously decadent sipper for the holiday season! 1/4 TICKETS

Pelican Brewing Co. | Pacific City/Tillamook/Cannon Beach, OR | PelicanBrewing.com
Dark Hearted Blonde | Pale Stout | 6.5% ABV
The brewery team collaborated with local coffee roaster Sleepy Monk Coffee to make this intriguing blonde stout, which features all the roasted coffee and chocolate aromas and flavors of a stout, but in a color you wouldn't expect. Its unassuming light gold color packs an aromatic and flavorful punch of a much darker beer. 1/4 TICKETS

pFriem Family Brewers | Hood River, OR | pFriemBeer.com
Juicy Winter Ale | Winter Ale | 7.5% ABV
This is a juicier version of the brewery's award winning winter ale, made specifically with the Holiday Ale Festival in mind. This IPA showcases a ridiculous amount of Amarillo, Citra, El Dorado, Mosaic and Vic's Secret hops. 1/4 TICKETS

PINTS Brewing Co. | Portland, OR | PintsBrewing.com
Christmas Down Under | Session IPA | 4.9% ABV
While Pacific Northwesterners are traipsing around in the snow (or more likely, in rain puddles) at Christmastime, the good people of Australia are baking in the summer sun. So the brewers at PINTS thought they would transport their taste buds down under and create a super-sessionable, Australian hop infused IPA. This should hit the spot between the bouts of bourbon and rum! 1/4 TICKETS

Portland Brewing | Portland, OR | PortlandBrewing.com
The Dude Abides | White Russian Imperial Stout | 8% ABV
Careful man, there's a beverage here. Portland Brewing crafted a tribute to Portland's favorite sweater-wearing dude and his drink of choice. Made exclusively for the Holiday Ale Festival, this hearty Russian Imperial Stout was fermented with coffee and lactose for a creamy, roasty interpretation of a White Russian cocktail. 1/4 TICKETS

Portland Cider Co. | Clackamas, OR | PortlandCider.com
Cranberry Sauced | Spiced Fruit Cider | 9.5% ABV
Get sauced on some winter spice packed Cranberry cider! Portland Cider fermented its Northwest apple cider alongside fresh, pureed cranberries from Everest Farms in Bandon, Ore. for a unique – and high ABV – version of its seasonal cranberry cider. Infused with a spice blend of clove, ginger, allspice, coriander, and just a touch of cinnamon and nutmeg, this fresh cranberry cider will refresh your tastebuds with a tart finish. 2/6 TICKETS
Reverend Nat's Hard Cider | Portland, OR | RevNats.com
Warm Abbey Spice with Cranberry | Cider | 7.4% ABV
First it was orange blossom honey, followed by prune juice, and last year, whole apple pies. This year, Reverend Nat is bringing his winter seasonal Abbey Spice cider, made with raisins, cinnamon, and oak, and spiked with Holiday Ale Festival exclusive fresh cranberry juice. Served warm, like all the previous years, from the piping hot and steamy jockey box. 2/6 TICKETS

Rogue Ales | Newport, OR | Rogue.com
Woodsman’s Wine | Whiskey Barrel Aged Barleywine | 10.9% ABV
Woodsman’s Wine is a Rogue twist on a classic barleywine. Brewed with birch syrup, maple syrup and Oregon spruce tips, Woodsman’s Wine was then conditioned for a year in Rogue’s Dead Guy Whiskey barrels. Full-bodied with layers of complexity, Woodsman’s Wine features notes of oak and whiskey up front that give way to robust malty sweetness and bold hop bitterness, with nuances of molasses and resin throughout. 1/4 TICKETS

Santiam Brewing | Salem, OR | SantiamBrewing.com
Hibernal Druid | Braggot | 9.8% ABV
This ancient style brew, made from 50 percent wildflower honey and 50 percent barley malt, is bittered with heather and subtly spiced with ginger and cinnamon. 1/4 TICKETS

Sixpoint | Brooklyn, NY | Sixpoint.com
Mad Scientists Ale #22 X-tra Thick Smoothie | NEIPA | 8.5% ABV
This is an extra thick smoothie beer made with Galaxy, Azacca, Citra, and Idaho 7 hops. It’s got a huge juice bomb aroma, a smooth body, and low bitterness. 3/8 TICKETS

Stickmen Brewing Co. | Lake Oswego, OR | StickmenBeer.com
Tryptophantastic | Stout | 9.2% ABV
Tryptophantastic is a blend of three beers: a barrel soured dark beer, a whiskey barrel aged imperial porter, and a stout brewed with smoked turkey legs in the kettle and fermented with cranberries. Enjoy the tart, chocolaty, and lightly smokey flavors. 1/4 TICKETS

StormBreaker Brewing | Portland, OR | StormBreakerBrewing.com
Barrel Aged Kilt By Death | Barrel Aged Scotch Ale | 8% ABV
The brewers at StormBreaker always thought Santa would prefer delivering beer in a kilt. He sure delivers with this Scotch ale aged in Bull Run Oregon single malt barrels. Santa’s elves were able to achieve dark fruit aromatics with flavors of maple, toffee, some oakiness, and a hint of smokiness – making this beer the perfect way to spread holiday cheer! 1/4 TICKETS
Mrs. Claus's Peppermint Desire White Chocolate Ale | Blonde Ale with White Chocolate and Peppermint | 6.5% ABV
Her spouse off to work, Mrs. Claus settles in for a cold winter’s night with a mug of malty blonde ale, brewed with delectable white chocolate...mmm. But, something is missing. Careful not to wake the elves, she tiptoes over to her stocking – hung by the chimney with care – to get the ingredient that will fulfill her desire and make this the perfect holiday brew: peppermint! 1/4 TICKETS

Trap Door Brewing | Vancouver, WA | TrapDoorBrewing.com
HoliDANK | Double IPA with CBD | 9.5% ABV
Trap Door made this year’s HoliDANK exxxtra dank by hopping it with seven lbs. per barrel of Simcoe, Mosaic, Citra, Columbus, and Chinook hops, and adding hemp CBD oil (approx. 1.5 mg CBD oil per four oz. taster)! This DIPA is old school – backed with plenty of malt character and bitterness to make a big, balanced winter Double IPA. Merry Danksmas! 2/6 TICKETS

Vanguard Brewing Co. | Wilsonville, OR | VanguardBrewing.com
Uninhibited | Imperial Oatmeal Stout | 10% ABV
This is a new adaptation of Vanguard Brewing’s LPR Stout, special enough to be worthy of the Holiday Ale Festival! Uninhibited is a sweet, roasty and creamy imperial oatmeal stout made with lots of roasted and chocolate malts, oats, and 100 lbs. of local clover honey to provide a special honey sweetened, dry finish that goes down silky and smooth. 1/4 TICKETS

Wayfinder Beer | Portland, OR | WayfinderBeer.com
Rotorvator Doppelbock | Doppelbock | 7.7% ABV
Wayfinder's traditional Bavarian style doppelbock employs an extensive double decoction mash, two hour boil, and multiple months of lagering to make this Starkbier ready for the holiday season. The end result is a strong, smooth, and malty delight! 2/6 TICKETS

Wild Ride Brewing | Redmond, OR | WildRideBrew.com
Twist & Shout Coffee Blonde Holiday Edition | Coffee Blonde Ale | 4.5% ABV
Twist & Shout is a blonde ale mixed with a holiday roasted whole bean coffee. To the eye, this beer is light, but the aroma and flavor of the coffee is different from what most coffee beers are perceived to be. Through a unique brewing process, a light body and full coffee aroma and flavor is achieved without adding much color to the beer. 1/4 TICKETS

Wolf Tree Brewery | Seal Rock, OR | WolfTreeBrewery.com
The Barrel Aged Belgian Dip | Belgian Dark Strong | 10.5% ABV
Strong. Dark. It’s how they drink it in Belgium. Called a Belgium Dip (or not), this smooth ale, aged in Pinot Noir barrels, is rich with hints of spices and fruit. The essence. The right stuff. What the French call a certain...je ne sais quoi.
1/4 TICKETS
We’d like to thank the staff and volunteers who work so hard to put on this wonderful holiday tradition; it wouldn’t be possible without their help.

We want to acknowledge the brewers, cidermakers and mead producers who created all these beverages and allowed us to bring them together in one place. Our guidelines are strict: brewers must make or blend a beer or cider specifically for the event, or bring out a vintage product. They are requested to not release it, even in their own establishment, prior to or during the event, so that we can offer you the most exclusive collection of winter craft beers and ciders anywhere in the country.

We wish to recognize the Children’s Cancer Association for prescribing joy to children diagnosed with serious illness and their families. All proceeds from our coat and bag check and soda garden are matched, then quadrupled and donated to the CCA’s MyMusicRx program, which delivers the healing power of music to children battling cancer and their families. Learn more at http://joyrx.org/programs/mymusicrx.

We’d like to express our gratitude to our sponsors for their support!

And finally, we want to thank you, the fans, for attending this event.

Raise your glass to living and drinking great beer and cider in Portland, Oregon.

Happy Holidays!
There’s more beer, cider, seating & elbow room upstairs! Climb the stairs by the restrooms to discover the Lounge & Sky Bar!

HolidayAle.com | @HolidayAleFest